



Uplift Vineyard is a celebration of a one-of-a-kind terroir in the Llano Uplift formation, an ancient low geologic dome over a billion years old, eroded to reveal its core. The Llano Uplift is one of the greatest repositories of rare earth minerals found in the U.S. and we have the pleasure of crafting wine that allows for the land to speak for itself through the highest quality Estate fruit and an old-world style of winemaking.

Elevation

860 - 880 feet

The Land

Our 55 planted acres are within the Hoover's Valley, which runs through the Llano Uplift formation in the Texas Hill Country AVA.

Uplift Soils

Situated near the banks of the Colorado River, the alluvial soils along with the significant mineral deposits, make this a truly unique growing environment. Uplift itself has four distinct soil types, with each planted variety chosen for its suitability to the ground in which it resides.

Sand | Granite | Sandy loam | Clay



2024 MONTEPULCIANO

The Vineyard & Grapes

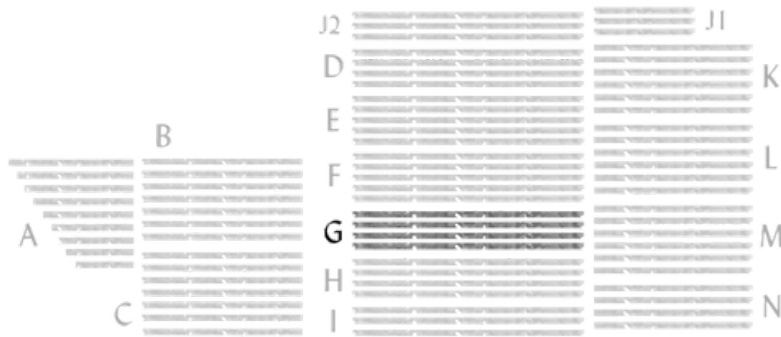
Montepulciano Block: G

Est: 2016

Soil: Sandy loam

Clone: VCR 10

Rootstock: 1103P



Vintage Notes Ample winter rains fueled a vigorous growing season, while mild temperatures through July extended hang times, enhancing phenolic ripeness for near-perfect fruit.

Assemblage 86% Montepulciano, 9% Aglianico, 5% Sangiovese

Maturation Fermented in large oak fermenter. Aged 16 months in French oak barrels, 35% new.

ABV: 14.5% | pH: 3.83 | TA: 5.77 g/L | RS: 0.61 g/L

Food Pairing Pappardelle with pork ragu, fennel seed, and herbs

“The crown jewel of the Uplift Vineyard, this variety thrives in our microclimate, consistently producing high-quality, beautifully developed fruit. It opens with floral aromas and spice-driven undertones. A long finish makes this a compelling and complete expression of Montepulciano in Texas.” - Claire Richardson, Winemaker



Chill to 60° F
Decanted Recommended
Enjoy by 2038
Only 265 cases produced